



People's Choice Dinner Menu



"New Year - New Hope....Stay Strong"

Three Courses Menu including specials of the day - \$68.00 plus 20% gratuities

Celebrating Special Moments Together

Appetizers

Smoked Salmon

Served with a citrus, caper, pickled red onion, black pepper cream.
Accompanied with an arugula, frisée mix salad, with grilled crostini

or

Sautéed Snails

Cooked with onions, mushrooms, garlic and thyme; flamed with Pernod,
finished with cream and served in a puff pastry case

or

Chicken Porcini Mushroom Crepe

Homemade tarragon flavored crepe filled with a creamy porcini mushroom chicken and
spinach filling. Sprinkled with parmesan cheese and gratinated

or

Ascots Pâté

Garnished with grilled pear and arugula leaves, accompanied with an orange porcini jam,
sprinkled with a rum marinated cherries. With melba toast

or

Cured Italian Prosciutto and Mozzarella

Thinly sliced served with tomato and a grilled onion cup filled with a basil marinated mozzarella.
Drizzled with an extra virgin olive oil and speckled with balsamic. Grilled crostini

or

Cod Fish Cakes

Pan sautéed, served with a light citrus curry sauce and fruit chutney

or

Grilled Eggplant Terrine

Layered with roasted vegetables flavored with basil and rosemary, accompanied with a tomato coulis

or

Spinach Salad

Candied pecan nut and spinach with tomato and mushrooms. Dressed with an aged balsamic vinegar.
Topped with a bacon Bermuda goat cheese beignée

or

Caesar Salad

Romaine lettuce tossed in Caesar dressing, topped with garlic and parmesan cheese crostini topped with anchovies

or

Bermuda Fish Chowder

With black rum and sherry peppers

or

Carrot and Ginger Soup

Sprinkled with roasted sesame seed and caramelized garlic

Main Course

Homemade Arugula Pasta "with or without crispy pancetta and shrimps"

Extra virgin olive oil with cherry tomatoes, shiitake mushrooms, roasted peppers, red onions, peas, rosemary and garlic

or

Ravioli

Fresh pasta, filled with butternut squash and arugula, sautéed with fresh sage butter, tomato concasse and green olives

or

Sweet Potato Tuscan White Bean Cake "Vegan"

Flavored with porcini mushrooms and rested on a cassiolette of carrots, onions,
roasted garlic, tomato and frisée. Edged with a roasted cauliflower cream

or

Pan Seared Mahi Mahi

With shrimps and bananas, in a lemon Bermuda rum butter sauce

or

Oven Baked Atlantic Salmon

Honey mustard glazed tranche of salmon rested on a panache of sautéed spinach, cherry tomato,
onions, olive and crispy bacon, surrounded by a roasted cauliflower and garlic emulsion

or

Ascots Lamb Curry

Lamb chunks slow braised with spices and curry stock, served with a citrus coriander rice.
Accompanied with a riata, mango chutney and naan bread

or

Pan Seared Chicken Breast

With lemon segments, shallots and capers in a beurre noisette butter sauce, sided with sauté spinach and garlic chips

or

Beef Short Rib

Slow braised with a Bermuda rum B-Q glaze, served with peas & rice and roasted carrots

or

Slow Cooked Pork Belly

Braised and roasted, glazed with honey English mustard on a pear and parsnip cream, with a charred balsamic beetroot

or

Baked Confit Duck Leg

Served on a parmesan, mushrooms garlic risotto, sided with a malbec wine blackberry sauce. Sprinkled with candied nuts

or

Sirloin Steak

Chard broiled, served with a peppercorn cream sauce

Desserts

Chocolate Ganache Cake - Citrus Raspberry Cheesecake - Ice Cream and Sorbets - Apple Pie a la Mode
Crème Brûlée - Warm Peach Tarte - Hazelnut Chocolate Mousse -

Chocolate Brownie Cake* - Pear and Blueberry Crumble*

*Vegan Desserts Served with vegan salted caramel ice cream